

# INTRODUCTION

The food service industry has changed significantly over the past few years, and with that change comes many challenges. Today's informed consumer spends more dollars dining outside the home than ever before. With this emphasis on dining out, more pressure is placed on the food service industry to cater to the public's demand for greater variety of high quality food that has been prepared and cooked safely.

The challenge of preparing quality safe food begins with well trained and knowledgeable food service workers. This educational material is designed to help meet that challenge by focusing on those items that are critical to the safe preparation, cooking, holding and storage of food. It clearly and concisely identifies and discusses the basics that will help prevent foodborne illnesses.

Food safety and sanitation is not a part time job. It is the daily responsibility of those who prepare and cook the food. However to truly meet this challenge, it is imperative that a cooperative partnership between industry and health officials be maintained with the common goal of preventing foodborne illness.

Together, we must continue to ***Focus on Food Safety!***

Seminars in food safety are available.

If you have questions or require more information, please call (785) 296-5600, email: [foodsafety@kdhe.state.ks.us](mailto:foodsafety@kdhe.state.ks.us), or visit <http://www.kdhe.state.ks.us/fofs/>

## Fact Sheets Available on Request:

#	TITLE	#	TITLE
1	Kansas Food Code	17	Food & Equipment Temperature Log
2	Kansas 1999 Food Code Update	18	Product Cooling Temperature Log
3	No Bare Hand Contact	19	Refrigeration Temperature Log
4	Potentially Hazardous Food Temperatures	20	Thermometer Calibration Log
5	Date Marking	21	Product Reheating Temperature Log
6	Two-Stage Cooling	22	Food Bar Clean Plate Sign
7	Focus on Food Safety	23	Farmer's Market Guidelines
8	Three Vat Sink Operation	30	Campylobacter
9	Keying in on Risk Factors	31	Norwalk Virus
10	Did you Wash 'Em	40	Food Code Changes (Spanish)
11	Corrective Actions	41	No Bare Hand Contact (Spanish)
16	Bacterial Growth Chart		